



BANQUET MENU



OTSEGO
Club & Resort



CONTINENTAL BREAKFAST SELECTIONS

Minimum Guarantee of 20 persons, fewer than 20 will be surcharged \$2.00 per person

Refreshed for 1 hour per each scheduled breakfast.

CONTINENTAL BREAKFAST

Housemade Pastries, Danishes, and Muffins

Otsego Club Coffee and Tea Selection

.....\$6.95pp.....

PRO'S CHOICE CONTINENTAL

Assorted Fruit Yogurt

Granola Bars

Whole Grain and Fruit Muffins

Otsego Club Coffee and Tea Selection

Chilled Juice Selection

.....\$7.95pp.....

OTSEGO CLUB EXECUTIVE CONTINENTAL

Fresh Seasonal Fruit Display

Warm Caramel Pecan Rolls and Cinnamon Buns

Freshly Baked Fruit Bread and Muffins

Otsego Club Coffee and Tea Selection

Chilled Juice Selection

.....\$10.95pp.....

PLATED BREAKFAST SERVICE

Minimum Guarantee of 10 persons, fewer than 10 will be surcharged \$2.00 per person.

Choice of Scrambled Eggs, Buttermilk Pancakes with Maple Syrup, or Eggs Benedict

Served with Chef's Choice of Potato, Sliced Fruit

Choice of Maple Sausage Links, Bacon or Grilled Ham,

Assortment of Breakfast Pastries and Muffins

Juice and Coffee Service

.....\$12.95pp.....



OTSEGO CLUB EXECUTIVE BREAKFAST BUFFET

Minimum Guarantee of 35 persons, fewer than 35 will be surcharged \$2.00 per person.

Breakfast Buffet includes Otsego Club Coffee, Juice and Tea Service.

Seasonal Fruit and Berries
Tray of Breakfast Pastries and Muffins
Selection of Cold Cereal
Choice of Fluffy Scrambled Eggs, Eggs Benedict, or Quiche Lorraine
Maple Sausage Links and Crispy Bacon
Breakfast Potatoes
Cinnamon Swirl French Toast with Powdered Sugar and Maple Syrup
.....\$13.95pp.....

CUSTOMIZED BRUNCH BUFFETS

Includes everything from the Executive Breakfast, Chef's Selection of 2 Deli Salads, Rolls, Butter, Otsego Club Coffee and Tea Service, selection of Juice or Fountain Soda

Minimum Guarantee of 35 persons, fewer than 35 will be surcharged \$2.00 per person

Selection of 2 entrées

.....\$19.95pp.....

Entree Selections:

Burgundy Beef Tips with Buttered Egg Noodles, Caramelized Carrots and Onions
Smoked Salmon Benedict with Roasted Red Pepper Hollandaise
Chicken Oscar, Grilled Asparagus, Crab, Maltaise Sauce
Chicken Picatta, Lemon Beurre Blanc, Artichoke and Tomato Salad
Blackened Salmon, Dill Pesto, Parmesan Risotto, Wilted Spinach
Honey Mustard Glazed Pork Loin, Roasted Root Vegetable, New Potatoes
Turkey and Wild Mushroom Pot Pie, Pearl Onions, Carrots and Sweet Peas
Country Fried Chicken, Home Style Gravy, Mashed Potatoes

UNIFORMED CHEF ATTENDED STATIONS

Minimum Guarantee of 35 persons, fewer than 35 will be surcharged \$2.00 per person

Great Additions to either Breakfast or Brunch

.....\$4.95pp, per station.....

Omelet Station - Made to Order including choice of Filling and Cheese

Belgian Waffle Station - Fresh Sliced Strawberries, Whipped Cream and Warm Maple Syrup

Carving Stations - Choice of Roasted Turkey basted with Michigan Maple Syrup
or Hand Carved Dearborn Ham with a Honey Mustard Glaze

Carved Prime Rib - Horseradish Cream, Traditional Au Jus

.....\$6.95pp.....



MORNING AND AFTERNOON BREAKS

*Minimum Guarantee of 20 persons, fewer than 20 will be surcharged \$2.00 per person.
Scheduled to last 1 hour.*

Coffee Break

Otsego Club Coffee and Tea Service
Dry Snacks
.....\$4.95pp.....

The Bakery Coffee Break

Otsego Club Coffee and Tea Service
Assortment of Chocolate Chip, Peanut Butter and Oatmeal Raisin Cookies
Fudge Brownies and Nine Layer Cookie Bar
.....\$6.95pp.....

Granola and Yogurt Break

Otsego Club Coffee and Tea Service
Sliced Fruit Bread, Housemade Granola Bars
Sliced Apples wedged served with Warm Caramel Dip
Yogurt Parfaits
.....\$6.95pp.....

THEMED BREAK ITEMS

*Minimum Guarantee of 20 persons, fewer than 20 will be surcharged \$2.00 per person.
Scheduled to last 1 hour.*

Chocolate Lovers

Miniature Cupcakes, Chocolate Dipped Strawberries
White Chocolate Chunk Cookies, Fudge Brownies
Otsego Club Coffee and Tea Service
.....\$9.95pp.....

Chips and Dip

Kettle Potato Chips served with French Onion Dip
Nine Layer Nacho Dip and Margarita Chips
Vegetable Crudités with Roasted Red Pepper Dip
Otsego Club Coffee and Tea Service
.....\$8.95pp.....

Cheese and Sausage

Display of Domestic Cheeses, Summer Sausages, Beef Jerky
Pretzel Rods and Cheddar Dip, Garlic Bagel Chips and Crackers
Otsego Club Coffee and Tea Service
.....\$11.95pp.....



ALA CARTE BREAK ITEMS

Snack Items

Fresh Whole Fruit.....	\$2.00 each
Fruit and Yogurt Parfaits	\$2.75 each
Individual Cereals including Housemade Granola and Cold Milk	\$2.00 each
Granola Bars	\$2.25 each
Assorted Candy Bars	\$2.00 each
Individual Bags of Chips	\$2.50 each
Bags of Freshly Popped Popcorn	\$1.50 each
Slice Seasonal Fruit and Berries.....	\$3.95 each
Bar Snack Mix.....	\$3.25 per person
Margarita Chips, Lime, Guacamole, Sour Cream, Roasted Tomato Salsa.....	\$4.95 per person
Gourmet Mixed Nuts.....	\$14.95 a pound

Bakery Items

(Minimum order of 2 dozen per selection)

Warm Cinnamon and Pecan Rolls	\$26.00/ dozen
Croissants with Butter and Fruit Preserves	\$26.00/ dozen
Housemade Cookies and Brownies	\$24.00/ dozen
Miniature Bagels and Cream Cheese	\$26.00/ dozen
Decorated Special Sheet Cake (Basic Cake Flavors and Icing)	
Serves 25 people.....	\$45.00 each
Serves 50 people.....	\$60.00 each
Serves 100 people.....	\$120.00 each

Beverage Items

Pitchers of Milk	\$14.00 each
Pitchers of Juice	\$16.00 each
Pitchers of Soda (Pepsi Products).....	\$9.00 each
Assorted Soda and Water (Pepsi Products).....	\$2.25/ can
Fruit Punch, Lemonade and Iced Tea.....	\$24.00/ gallon
Coffee.....	\$32.00/ urn
Glasses of Juice or Milk.....	\$2.50 each



HOT PLATED SANDWICHES

*Minimum Guarantee of 10 persons, fewer than 10 will be surcharged \$2.00 per person.
Hot Plated Sandwiches to be served with Choice of Pasta Salad or Potato Salad and Kettle Style Potato Chips,
Otsego Club Coffee and Ice Tea
Available between 11:00am - 3:00pm.*

Open faced Brisket Sandwich, Mashed Potatoes, Caramelized Peppers and Onions
.....\$13.95pp.....

Grilled Chicken Club, Crispy Pancetta, Buffalo Mozzarella, Basil Aioli
.....\$10.95pp.....

Turkey Bacon Club, Hickory Smoked Bacon, Cheddar Cheese, Focaccia Flatbread
.....\$10.95pp.....

Peppercorn Crusted Prime Rib Sandwich, Grilled Texas Toast, Mushroom Au Jus
.....\$14.95pp.....

HOT PLATED LUNCHES

*Minimum Guarantee of 20 persons, fewer than 20 will be surcharged \$2.00 per person.
All Hot Lunches to be served with Warm Rolls, Otsego Club Coffee and Iced Tea.
Includes Chef's Choice Potatoes or Vegetables and Choice of Luncheon Dessert.
Available between 11:00am - 3:00pm.*

Smoked Chicken Pasta, Tomatoes, Roasted Garlic, Sherry Cream
.....\$15.95pp.....

Grilled Steak and Crimini Mushroom Pasta
.....\$16.95pp.....

Chicken Piccata, Lemon Caper Sauce
.....\$15.95pp.....

Asian Chicken, Pan Seared, Sesame Citrus Soy Glaze
.....\$15.95pp.....

Yankee Pot Pie, Beef Tips, Mushrooms, Pan Gravy, Duchess Potatoes
.....\$15.95pp.....

Cheese Filled Tortellini, Roasted Tomato Cream, Tossed with Grilled Chicken
.....\$15.95pp.....

Petite Filet, Red Wine Reduction, Fried Leeks
.....\$21.95pp.....

Smoked Pork Chop, Shiitake and Shallot Demi Glace
.....\$16.95pp.....

Blackened Salmon, Pesto Beurre Blanc
.....\$16.95pp.....

Choose one Luncheon Dessert made by our own Pastry Chef to accompany your Luncheon:

Black Cherry Cobbler, Whipped Cream
Pineapple Upside-Down Cake
Banana Cream Pie, Housemade Caramel



COLD LUNCHES

Minimum Guarantee of 10 persons, fewer than 10 will be surcharged \$2.00 per person.

All plated Cold Lunches are served with Otsego Club Coffee and Ice Tea.

Sandwiches

Cold Lunch Sandwiches served with appropriate condiments.

*Choice of Pasta Salad or Potato Salad and
Kettle Style Potato Chips, Crisp Pickle Spear*

.....\$10.95pp.....

Smoked Turkey Rachel - Coleslaw, Swiss Cheese, Marble Rye Bread

Cumin Chicken or Albacore Tuna Salad Croissant

Shaved Slow Roasted Beef - Wisconsin Cheddar Cheese, House Baked Onion Roll

Curried Seafood and Crab Wrap - Avocado, Bibb Lettuce, Tomato Wrap

Chicken Club - Hickory Smoked Bacon, Gouda Cheese, House Baked Focaccia

Otsego Club Hero - Stacked Deli Ham, Turkey Pastrami, Hard Salami,
Fontina Cheese, Whole Wheat Roll

Grilled Portabella Club - Provolone, Artichokes, Tomatoes, House Baked Focaccia

Salads

Cold Lunch Salads served with a Choice of Luncheon Dessert

Grilled Chicken Salad

Served in a Pineapple Boat, accompanied by House Baked Lemon and Banana Nut Fruit Bread
.....\$15.95pp.....

Michigan Woods Salad

Dried Cherries, Crumbled Blue Cheese, Candied Walnuts, Raspberry Vinaigrette,
topped with a Marinated Grilled Chicken Breast, accompanied by Wild Maine Blueberry Muffin
.....\$13.95pp.....

Smoked Turkey and Dried Cherry Cobb

Michigan Dried Cherries, Ham Turkey, Blue Cheese, Hickory Bacon and Ham, Avocado,
Chopped Eggs, Buttermilk Ranch Dressing, accompanied by Sweet Onion and Romano Baguettes
.....\$14.95pp.....

Otsego Club Caesar Salad

Crisp Romaine Lettuce, Red Onions, Grape Tomatoes, Garlic Croutons, Creamy Caesar Dressing,
served with Choice of Grilled Marinated Chicken or Salmon, accompanied by Grilled Focaccia Breadstick
.....\$13.95pp.....



LUNCHEON BUFFETS

Minimum Guarantee of 35 persons, fewer than 35 will be surcharged \$2.00 per person.

All Buffet Lunches are served with Rolls, Butter, Chef Choice of 2 Deli Salads and

Served with Otsego Club Coffee and Iced Tea.

Choice of Luncheon Dessert add \$2.00pp.

Served from 11am until 3pm.

Asian Stir Fry Buffet

Vegetable Stir Fry, Sesame Chicken, Vegetable Spring Rolls with Plum Sauce,
Beef Bulgogi, Sticky Jasmine Rice
.....\$14.95pp.....

Home Style Buffet

Crispy Fried Chicken, Wild Mushroom Meatloaf, Mashed Potatoes and Gravy,
Roasted Turnips and Carrots
.....\$13.95pp.....

Otsego Club Garden Buffet

Mixed Greens, Romaine, Large Selection of Chopped and Diced Veggies perfect for creating
your own salad, Grilled Chicken, Crisp Bacon and Garlic Croutons.
Includes Chef's Selection of Soup.
.....\$13.95pp.....

Tribute Sandwich Buffet

Grilled Cumin Chicken Salad, Curry Shrimp and Crab Salad, Caribbean BBQ Pork,
Platter of Grilled Vegetables and Buffalo Mozzarella.
Served on Croissants, Ciabatta Bread and Baguettes
.....\$15.95pp.....
Add Tomato Basil or Cheddar Broccoli Bisque for \$1.50pp

Classic Pasta Buffet

Baked Ziti Pasta with Meatballs, Chicken Farfalle Carbonara,
Cold Vegetarian Pizza. Warm Breadsticks served with Marinara.
.....\$13.95pp.....

Executive Deli Buffet

Selection of Deli Meats, Domestic and Imported Cheeses, Crisp Pickle Spears,
Lettuce, Tomato and Onion, Classic Condiments, Assorted Flavored Rolls and Breads,
.....\$14.95pp.....

Add Chef's Selection of Soup for \$1.50pp



HORS D'OEUVRES DISPLAYS

Minimum Guarantee of 20 persons, fewer than 20 will be surcharged \$2.00 per person. Designed to serve for 1 hour.

International and Domestic Cheese Display

Garlic Crustini, Fresh Fruit Garnish
.....\$4.95pp.....

Domestic Cheese Only \$3.95pp

Seasonal Fresh Fruit and Berries Display

Served with Mexican Vanilla Yogurt Dip and Strawberry Mint Cream Cheese Dip
.....\$4.95pp.....

Add White and Dark Chocolate Fondue, Flavored Pound Cake and Graham Crackers \$1.50pp

Vegetable Crudités

Crispy Cut Vegetables, Roasted Red Pepper Dip, Ranch and Blue Cheese Dressing
.....\$3.95pp.....

Poached Salmon Display

Traditional Garnish, Caper Crème Fraîche
.....\$225 per salmon.....

(serves 40)

Cold Smoked Salmon Display

Traditional Garnish, Spinach Dip, Bagel Chips
.....\$110.00 per salmon side.....

(serves 20)

Warm Cheese Fondue

Port Wine & Smoked Gouda with Crispy Pita Chips,
Roasted Garlic Havarti Fondue with Selection of Housemade Dipping Breads
.....\$3.95pp.....

Antipasto Display

Grilled Eggplant, Roasted Bell Peppers, Assorted Marinated and Pickled Olives
and Vegetables, Buffalo Mozzarella and Salami
.....\$3.95pp.....

CARVING STATIONS

Great addition to any Reception Package. Carved by a Uniformed Chef.

Steamship Round of Beef

Creamed Horseradish, Whole Grain Mustard and Rolls
.....\$550.00 per baron.....

(serves 100 persons)

Roasted Prime Rib

Creamed Horseradish, Assorted Rolls
.....\$285.00 per rib.....

(serves 25 persons)

Honey Glazed Ham

Whole Grain Mustard, Assorted Rolls
.....\$195.00 per ham.....

(serves 45 persons)

Filet of Beef Wellington

Morel Mushrooms, Whiskey Sauce
.....\$350.00 per tenderloin.....

(serves 20 persons)



ACTION STATIONS

Minimum Guarantee of 20 persons, fewer than 20 will be surcharged \$2.00 per person.

Served for 1 hour in Appetizer portion.

Action Stations must be sold in combination with at least 2 other Hors D'oeuvres Items.

Pasta Station

Pastas sautéed with Garlic and Wine by Uniformed Chef
Served with a selection of sauces including
Roasted Tomato Marinara, Garlic Parmesan Cream and Pesto Sauces
Accompanied with Finely Shredded Cheeses
.....\$8.95pp.....
Add Chicken for \$3.00pp
Add Shrimp for \$4.00pp

Wok Station

Uniformed Chef to prepare Asian Vegetables and Chicken Stir Fry
Accompanied with Fried Wontons, Chow Mein Noodles, Fortune Cookies,
Hot Mustard, Teriyaki, and Plum Sauces
.....\$10.95pp.....
Add Pork for \$3.00pp
Add Shrimp or Scallops for \$5.00pp

Miniature Salad Station

An array of various Bite-Sized Salad prepared to order by a Uniformed Chef
To include: Petite Caesar on a Crustini
Dried Cherry and Blue Cheese Salad on Blueberry Muffin
Shrimp Ceveche Salad on Avocado
Curried Chicken Salad on Bibb Lettuce Cup
.....\$8.95pp.....

Fajitas Station

Marinated Chicken and Steak prepared to order by a Uniformed Chef
Sautéed Peppers, Onions and Tomatoes
Warm Flour and Corn Tortillas
Roasted Tomato Salsa and Jalapeño Salsa,
Guacamole, Sour Cream, Chipotles
Shredded Pepper Jack and Cheddar Cheese
.....\$13.95pp.....



RECEPTION SPECIALTIES PACKAGES

*Minimum Guarantee of 50 persons, fewer than 50 will be surcharged \$2.00 per person.
Packages designed to last for a 1 hour period.*

Osprey Hors D'oeuvres Package

International and Domestic Cheese Display with
Fresh Fruit Garnish and served with Garlic Crustini
Crispy Cut Vegetables served with
Roasted Pepper Dip, Ranch and Blue Cheese Dressing
.....\$6.95pp.....

Tribute Hors D'oeuvres Package

Spinach and Artichoke Dip served with Garlic Bagel Chips
Choice of Three Classic Hors D'oeuvres (*listed on next page*)
Feta and Green Onion Dip served with Grilled Pita Chips
.....\$11.95pp.....

With Chilled Shrimp \$15.95pp

Additional Classic Hors D'oeuvres \$3.00pp per item

Otsego Club Hors D'oeuvres Package

Chef Attended Pasta Station

Pastas served with a selection of sauces including
Roasted Tomato Marinara, Garlic Parmesan Cream and Pesto Sauces
Accompanied with Finely Shredded Cheeses, Sautéed with Garlic and Wine

Antipasto Display

Grilled Eggplant, Roasted Bell Peppers, Assorted Marinated and
Pickled Olives and Vegetables, Buffalo Mozzarella and Salami

Choice of Three Classic Hors D'oeuvres

(listed on next page)

Carving Station

Herb Crusted Prime Rib, Creamed Horseradish, Assorted Rolls

.....\$19.95pp.....

Additional Carving Station

Herb Crusted Prime Rib, Creamed Horseradish, Assorted Rolls

.....Add \$9.95pp.....

Additional Classic Hors d'oeuvres \$3.00pp per item



HORS D'OEUVRES

*Listed below are choices for packages on the previous page.
Otherwise sold by the dozen with a Minimum of 2 dozen order for each item.*

Classic Hors D'oeuvres

Chilled Roast Beef, Asparagus Roulades, Horseradish Cream
Melon Balls wrapped with Prosciutto
Miniature Caesar Salads
Silver Dollar Sandwiches
Shrimp Salad, Stuffed Cucumbers, Red Curry
Miniature Greek Salads
Water Chestnuts wrapped in Bacon
Sausage stuffed Mushroom Caps
Barbeque Meatballs
Asian Spring Roll, Plum Sauce
Three Cheese Quesadilla, Roasted Garlic Salsa
Artichoke and Tomato Quesadilla, Balsamic Syrup
Petite Grilled Cheese, Tomato Dipping Sauce
Grilled Pineapple and Chicken Kabobs, Minted Vodka Syrup
Breaded Chicken Wings, Hot or Not, Blue Cheese and Ranch
Asian Pot Sticker, Soy Sauce
.....\$24.00 per dozen.....

Executive Hors D'oeuvres

Smoked Salmon, Potato Pancake and Chive Points
Crispy Wonton, Rare Ahi Tuna, Wasabi and Soy
Beef and Mushroom Skewers, Hoisin Glaze
Charred Steak, Gorgonzola, Balsamic Reduction, Grilled Baguette
Smoke House Riblets
Beef and Wild Mushroom Wellington
Hot Crab Cakes, Horseradish, Paprika Remoulade
Sea Scallops wrapped in Bacon, Maple Glaze
Shrimp Spring Rolls, Spicy Mustard Dipping Sauce
Crab Rangoons, Asian Plum Sauce
Crab Stuffed Mushroom Caps
.....\$26.00 per dozen.....

Additional Selections:

Peeled Jumbo Shrimp - \$37.00/dozen
Coconut Fried Shrimp, Yellow Curry Dipping Sauce - \$37.00/dozen
Lamb Chops, Pesto Rub, Balsamic Glaze - \$38.00/dozen
Oysters on the Half Shell - marketprice
Stone Crab Claw - marketprice



PLATED DINNER SERVICE

Minimum Guarantee of 20 persons, fewer than 20 will be surcharged \$2.00 per person

All Plated Dinners to be served with Warm Herb Rolls, Garden Salad topped with one choice of dressing

Otsego Club Coffee, Tea and Fountain Soda Service

Add a premium salad or soup to your entree selection for \$2.50 per person (Michigan Woods, Caesar, or a Wedge Salad)

Chicken Marsala - Grilled Chicken Breast, Creamy Marsala Sauce,
Sautéed Portabella Mushrooms, Melted Leeks, Parmesan Risotto \$21.95pp

Pan Seared Chicken Breast - Choice of Lemon Caper Butter, Pesto Garlic Cream, or Port Wine Cherry Sauce,
Smashed Yukon Gold Potatoes and Seasonal Vegetable \$19.95pp

Chicken Oscar - Grilled Asparagus, Citrus Hollandaise Sauce,
with whipped Cheddar Chive Mashed Potatoes \$25.95pp

Herb Crusted Pork Tenderloin - Shallot and Red Wine Bordelaise Sauce,
Pesto Roasted Red Skins and Seasonal Vegetable \$23.95pp

Chargrilled Atlantic Salmon - Sauce Béarnaise, Baby Spinach,
Roasted Tomatoes and Artichoke Salad, Basil Pesto Risotto \$24.95pp

Crab Stuffed Rainbow Trout - Roasted Red Pepper Vinaigrette, Forest Mushroom Risotto \$23.95pp

Peppercorn Crusted Beef Tenderloin - Port Wine Reduction
and Crushed Red Skins with Caramelized Red Onions \$34.95pp

Slow Roasted Prime Rib - Served with Rosemary infused Au Jus and Horseradish Cream,
Herb Roasted Fingerling Potatoes and Seasonal Vegetable \$28.95pp

Vegetable Primavera - Tomato Basil Fettuccini, Julienne Vegetables \$19.95pp

Wild Mushroom Pasta - Fettuccini tossed in a Sherry Cream Sauce, topped with a
Grilled Portabella and shredded Fontina Cheese \$19.95pp

COMBINATION PLATES

All served with Chef's selection of vegetable and starch.

Wild Mushroom Crusted Pork Tenderloin and Chicken Florentine \$24.95pp

Marinated Flank Steak with Hunter's Sauce and Atlantic Salmon with Dill Pesto \$26.95pp

Mixed Grill of Petite Filet and Skewered Jumbo Shrimp served with Hoisin Glaze \$35.95pp

Grilled Petite Filet and Chicken with Sautéed Morels and Leeks, Truffled Greens and Demi-Glaze \$35.95pp

Garlic Chicken and Herb Crusted Shrimp \$26.95pp



DINNER BUFFET SELECTION

Minimum Guarantee of 35 persons, fewer than 35 will be surcharged \$2.00 per person.

All Buffets include Rolls, Butter, Otsego Club Coffee, Tea and Fountain Soda Service.

.....\$24.95 two entrées per person.....

.....\$27.95 three entrées per person.....

Choice of 1 Green Salad	Choice of 2 Specialty Salads
Steakhouse Iceberg Wedge Salad Bar	Antipasto Pasta Salad, Pepperoni, Feta Cheese, Pepperoncini, Basil and Tomato Dressing
Otsego Club Greens, Assorted Garnishes, Selection of Dressings	Spinach Salad, Marinated Mushrooms, Bacon, Balsamic Vinaigrette
Hand Tossed Caesar Salad, Garlic Croutons	Broccoli Buds, Red Onion, Bacon, Poppy Seed Dressing
Platter of Michigan Woods Salad, Dried Cherries, Candied Walnuts, Blue Cheese, Raspberry Dressing	Seasonal Fruit and Berries Salad

Entrées Served from Silver Chafing Dishes:

Sliced Honey Mustard Glazed Pork Loin

Pan Seared Chicken Breast, Choice of Lemon Caper Butter, Pesto Garlic Cream, or Port Wine Cherry Sauce

Pan Seared Campfire Walleye, Grilled Peppers and Onions, Brown Butter

Cheese Filled Tortellini, Roasted Tomato Cream, Tossed with Grilled Chicken

Herb Crusted Chicken Breast, Hunter Style Brown Sauce

Grilled Wild Mushroom and Herb Butter Stuffed Trout

Chicken Saltimbocca, topped with Prosciutto, Sage and Fontina Cheese

Seared Beef Tips, Teriyaki Brown Sauce, Buttered Noodles

Three Cheese and Meatball Lasagna

Braised Short Ribs, Guinness Barbeque Sauce

Sliced Beef Brisket, Smoked Paprika Espagnole

Braised Beef Pot Roast, Carrots and Roasted Shallots

Beef Entrees Served from Silver Chafing Dishes:

Upgrade for Selection of a Beef Entree \$4.95pp

Grilled Baby Ribeye, Pearl Onions, Crispy Pancetta

Marinated Grilled Flank Steak, Sauce Bordelaise, Cornichons

Uniformed Chef Carving Stations:

Add \$9.95pp for Selection of a Carving Station

Peppercorn Crusted Prime Rib, Horseradish Cream and Natural Juices

Herb Crusted Lamb Chops, Balsamic Reduction



THEMED BUFFETS

Minimum Guarantee of 35 persons, fewer than 35 will be surcharged \$2.00 per person.

All Buffets include Rolls, Butter, Otsego Club Coffee, Tea and Fountain Soda Service

Tribute Country Cookout

Marinated and Grilled Chicken Breasts, Hardwood Smoked BBQ Ribs

Brown Sugar Baked Beans

Watermelon and Grapes Tray

Wedge Salad Bar, Buttermilk Ranch Dressing

Baked Potatoes, Sour Cream, and Chives

Summer Fresh Corn on the Cobb

Fresh Fruit Cobbler and Whipped Cream

.....\$25.95 pp.....

Add on Garlic Rubbed Ribeye Steaks \$8.95pp

Italian Themed Buffet

Salad and Bread

Tossed Caesar with Parmesan Croutons

Buffalo Mozzarella with Roma Tomato and Basil

Orzo Salad with Prosciutto and Peas

Artichoke and Sundried Tomato Bruschetta

Served from Silver Chafing Dish

Chicken Scaloppine, Capers, Lemon Beurre Blanc

Farfalle Carbonara, Bowtie Pasta, Crispy Bacon, Garlic Cream

Herb Crusted Pork Tenderloin, Madeira Wine Sauce

Chef's Selection of Vegetables

Dessert

Vanilla Cream filled Cannoli

Espresso Layered Tiramisu

.....\$29.95 pp.....



DESSERTS

*Desserts offered plated, as a table centerpiece, or to compliment your buffet.
Please pick one choice additional selections will be \$1.00 more per person.*

Chocolate Ganache Cake, Vanilla Cream Anglaise	\$4.95pp
White Chocolate Rum Pudding	\$4.95pp
Lemon Meringue Pie	\$4.95pp
Peach and Raspberry Cobbler, Chantilly Cream	\$4.95pp
Layered German Chocolate Cake	\$4.95pp
Hidden Valley Carrot Cake	\$4.95pp
Grand Marnier Cheesecake, Raspberry Sauce	\$5.95pp
Crème Brûlée, Fresh Berries	\$5.95pp
Pumpkin Cheesecake	\$5.95pp
Strawberry Shortcake	\$5.95pp
Warm Chocolate Truffle Cake	\$5.95pp

SWEETS TABLES

Classic Sweets Table

Assortment of Cakes, Pies and Tortes prepared by the Otsego Club Pastry Chef
.....\$6.95 pp.....

Tribute Sweets Table

Exotic Fruit Display, Pastry Chef's Fine Selection of Miniatures,
Assortment of Cheesecakes, Crème Brûlée with Seasonal Berries
.....\$8.95 pp.....

Hidden Valley Chocolate Extravaganza

Dark and White Chocolate Fondue, Accompanying Fruit, Pound Cake for dipping,
Varieties of Chocolate Tarts, Assortment of Truffles and Petit Fours
.....\$9.95 pp.....



EXECUTIVE SWEETS TABLE

DESSERT STATIONS

Minimum Guarantee of 35 persons, fewer than 35 will be surcharged \$2.00 per person.

Designed to make great additions to your Buffet or Reception.

Bananas Foster Station

Vanilla Ice Cream

Topped with Ripe Bananas Flambéed with Coconut Rum and Brown Sugar

Prepared by a Uniformed Chef in the Dining Room

.....\$6.95 pp.....

Build your own Cheesecake Station

Bailey's, Marble and Grand Marnier Cheesecakes served with your choice of Fresh Seasonal Berries, Fruit Toppings, Hot Fudge, Caramel, and Berry Sauces

.....\$5.95 pp.....

Sundae Bar

3 Flavors of Ice Cream served with hot Ganache, and Caramel Sauce
Assorted Toppings to include Cookie Crumbs, Chocolate Chips, Sprinkles,
Sliced Bananas, Strawberries, and Candy Toppings

Uniformed Chef to assist you in building your personalized sundae.

.....\$5.95 pp.....

Cherries Jubilee Station

Pitted Cherries Flambéed by Uniformed Chef with Kirsch and Sugar

Served over Vanilla Ice Cream

.....\$6.95 pp.....



OTSEGO CLUB BANQUETS REGULATIONS

All food and beverage prices are subject to 19% Gratuity and State Sales Tax of 6%.

Room rentals charges are subject to 6% sales tax.

Payment in full is required at the conclusion of the event. Direct billing must be established and approved in advance of the event at least 14 days prior to the event. For all Wedding Banquets we request payment in full 7 days prior to the event date along with a guaranteed count.

Prices are subject to change without notice. Banquet food and beverage prices cannot be guaranteed more than three months prior to scheduled event.

All food and beverage selections and estimated guest counts must be communicated to the Sales and Catering Department no less than thirty days prior to the event.

Guaranteed counts on all food and beverage events must be received three business days (7 days for Wedding Banquets) prior to the event, if no change is received by this deadline the Otsego Club will prepare and charge for the original count of your event.

All charges will be based on the actual number of attendees or the guarantee whichever is greater. Attendees over the guaranteed count will be charged one and a half times the original price. Any changes made to the event after the guaranteed date is subject to service fees depending on the change and in addition to the cost of any item added to the event.

Uniform menus must be chosen for the entire group, entrée selections are limited to one from the banquets menu, an additional charge will be applied for groups who chose more than one entrée selection.

All Banquet Meals are intended for selection and amount desired by the individual, not for removal from the premises upon conclusion of the event.

If your group should cancel a meal function within three days prior to the event you will be charged a 100% cancellation fee. Refer to additional cancellation policies in group contract.

All Federal State and Local laws with regard to food and beverage consumption and sale will be strictly adhered to. Michigan state law prohibits any intoxicating beverage from being brought into any public function room area on the premises. Otsego Club and Resort is the only licensed authority to sell and serve food and beverages for consumption on the premises.

The host of the event assumes the full responsibility for the conduct of all persons in attendance of the event and for any damages to any part of the resort premises or any theft from the premises.